

## BAR ONE

Especially created for low or moderate consumption.

For ground coffee (option water tank or network connection).



**Thermoblock group.** Thermal stability. Quality in cup. Less limescale build-up. Stainless steel circuit reduces limescale build-up.



**Healthy 100%**. AISI 316 stainless steel water circuit. No metal migration in water. Complies with European standard EN 16889.



**Clean water.** Here it is constantly renewed and clean for every coffee. The taste and smell of the coffee are unaffected.



**Energy efficiency**. Up to 60% more efficient than a traditional boiler machine. Its technology (electronic temperature control, multi group, thermodynamic groups), obtain an exceptional result.

## MAIN FEATURES

**Multi group technology.** Coffee groups fully independent (off/only coffee/coffee+steam).

Professional thermoblock. Healthy 100%, thermoblock group, thermal stability, clean water, ....

Independent steam boiler. In stainless steel AISI 316. Extremely sturdy. Large capacity. (4L)

Thermal stability (+- 1,5°C) both in long series or spacing.

Energy efficiency (- 60%).

**Independent and regulable electronic** temperature control for each coffee group.

**Flexibility**. Removable water tank (5L-1gr 10L-2gr 10L-3gr) or main connection..

Adjustable pressure valve (OPV). 8 to 15 bars.

## Inox steam and water wands.

Stainless steel. Multidirectional to 360°. The steam wand is anti-lime scale and remains cool to the touch, reducing the risk of contact burns.

Silent pump. Self-priming. Professionals..

For ground coffee.

10 warnings.

## **MODELS**





BAR ONE 1GR

BAR ONE 2GR



BAR ONE 3GR

TECHNICAL DATA	1GR	2GR	3GR
Dimensions (mm)	440/450/540	560/450/540	700/450/540
Power (230 V)	2200	3200	4200
Weight (kg)	35	56	75
Boiler capacity (L)	4	4	4
Pressure pump (atm)	20	20	20
Water tank (L)	5	10	10

See complete data at www.ascaso.com